

COFFEE ROASTER HAVING AN APPARATUS  
FOR INCREASING AIRFLOW IN A ROASTING CHAMBER

TB This application is a continuation-in-part of prior Application No.  
10/137,671, filed May 2, 2002, now U.S. Pat. 6,770,315.

The present invention generally relates to coffee roasters, and more particularly to a coffee roaster that has a wind tunnel for increasing the speed of airflow in the roasting chamber without a corresponding RPM increase in the motor that creates the airflow, and a vent attachment for directing smoke from the roasting coffee beans  
5 away from the roaster.

BACKGROUND

A demand for coffee roasters for home use has been on the rise in response to growing number of devoted coffee drinkers who desire the flavor of freshly roasted coffee. These home coffee roasters typically have a heating element and a fan for  
10 directing hot air into a roasting chamber where the coffee beans are roasted as they are blown around by a hot air stream. The controls on these roasters typically include a variable timer that allows beans to be roasted at a constant temperature for a prescribed time. Coffee beans come in different densities and have varying moisture content. As a result, roasting coffee beans at a constant temperature for a prescribed time, as in  
15 conventional coffee roasters, do not always result in consistent and fully developed flavor that coffee enthusiasts desire.

There are coffee roasters that have more than one roasting stages, where coffee beans are roasted, for example, at one temperature for some time and at another temperature for a certain other time period. These roasters, however, do not have the  
20 means for maintaining the desired roasting temperature when the ambient temperature